

STARTERS _____

BEEF CARPACCIO 28

Beef fillet, rucola, balsamic, 48 month Parmigiano Reggiano, black summer truffle aioli

BEEF TARTARE 35

Beef fillet, gherkins, shallots, fried capers, Bloody Mary dressing, pickled shallots, fennel

CALAMARI 32

Crispy squid rings with fresh lemon tartar sauce

SHRIMP WITH GINGER 35

PINEAPPLE

Tiger shrimp with ginger infused pineapple slices

BRUSCHETTA POMODORO 22

Tomatoes, basil and garlic on fresh bread

SERAFINA PARMIGIANA 28

Slow fried eggplant, tomato sauce, oregano, fresh mozzarella, basil, Maldon salt

BURRATA CHEESE 40

Burrata from Puglia, cherry tomato, basil

TAGLIOLINI CACIO & PEPE 35

Tagliolini (60gr) with Pecorino Romano DOP, 48 month Parmigiano Reggiano, black pepper

PASTA _____

AGLIO E OLIO 35

Spaghetti with garlic, chili, sundried tomato crumble, Pecorino Romano DOP

FETTUCCHINE BEEF RAGÙ 45

Slow cooked shredded beef ragù tomato sauce

FETTUCCHINE GAMBERI 45

BURRATA E LIME

Fettuccine with garlic, zucchini, cherry tomato, tiger shrimps, parsley, burrata, lime zest

PENNE A LA VODKA 45

Penne pasta with a creamy tomato vodka sauce, parsley, shrimps, Parmesan

ARABIATA 38

Spaghetti, pomodoro sauce, cherry tomato, garlic, basil, chili, oregano

MEAT

& FISH _____

RED SNAPPER 55

Fresh pan seared red snapper with thyme, rosemary, olive oil, fresh lemon

BEEF FILLET TAGLIATA 58

Beef tenderloin, balsamic, olive oil, rucola, 48 month Parmigiano Reggiano

NEW ZEALAND LAMB RACK 65

Lamb rack, sharp mustard coating, hazelnut crumble

CHICKEN PARMIGIANA 34

Crispy chicken cutlet, fresh tomato, marinara sauce, mozzarella, oregano, parsley, basil, Parmigiano Reggiano

SIDES _____

ROASTED POTATO 10

Oven roasted potato with garlic and Maldon salt

GREEN BEANS 12

Green beans sautéed in garlic & olive oil

MIXED SALAD 18

Mixed greens